



Lemon & Herb Pan-Seared Shrimp

with Broccoli & Casarecce



20-30min



2 Servings

Casarecce is a short, tightly rolled pasta shape, originating in Sicily. Because of its deep central groove, this pasta shape is perfect for cradling delicate butter-, oil-, or broth-based sauces. Here, we pair the hearty noodles with tender, sweet wild US Gulf shrimp in a buttery, lemon and herb pan sauce. Crisp-tender broccoli is tossed with nutty Parmesan cheese and served alongside.

What we send

- ½ lb casarecce ¹
- garlic (use 2 large cloves)
- 1 lemon
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh parsley
- 10 oz pkg wild US Gulf shrimp ²
- 1 pkt vegetable broth concentrate

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- colander
- microplane or grater
- medium skillet

Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 30g, Carbs 96g, Protein 41g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook until just barely al dente, 9-10 minutes. Reserve **1 cup cooking water**, then drain pasta and set aside until step 5.



2. Prep ingredients

Meanwhile, peel and finely chop **1½ teaspoons garlic**. Into a small bowl, finely grate **1 teaspoon lemon zest**, then squeeze **1 tablespoon juice**. Finely grate **Parmesan**. Trim and discard ends from **broccoli**, then cut into 1-inch florets. Pick **parsley leaves** from stems. Discard stems and coarsely chop leaves.



3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and season with **salt** and **pepper**; cook, stirring, until browned in spots, about 2 minutes. Add **¾ teaspoon of the chopped garlic** and **¼ cup water**. Cook until water is evaporated and broccoli is tender, about 2 minutes. Transfer to a bowl, and stir in **3 tablespoons of the Parmesan**. Cover to keep warm.



4. Cook shrimp

Pat **shrimp** dry. Heat **1 tablespoon oil** in same skillet over medium-high. Add shrimp and cook, stirring occasionally, until pink and cooked through, 2-3 minutes. Transfer to a plate and set aside until step 6.



5. Make lemon-herb sauce

Heat **2 tablespoons butter** in same skillet over medium-high. Add **remaining chopped garlic**; cook, stirring, until fragrant, 30 seconds. Add **broth concentrate, lemon zest and juice, ¾ cup of the reserved cooking water**, and **pepper**; bring to a boil. Add **pasta**; cook, stirring, until sauce thickens slightly, 2-3 minutes. Add more water, 1 tablespoon at a time, if too dry.



6. Finish & serve

Add **shrimp** back to skillet with **pasta**, stirring to combine; cook over medium-high until warmed through, about 1 minute. Stir in **half of the parsley**. Season to taste with **salt** and **pepper**. Spoon **pasta and shrimp** onto plates and top with **remaining parsley**; serve **broccoli** alongside, and pass **remaining Parmesan** at the table, for sprinkling. Enjoy!